

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently amended) A bacteria concentrate in liquid form comprising adapted and viable bacteria at a concentration between ~~5.1010 and 5.1011 ufc/ml~~ 5×10^{10} and 5×10^{11} cfu/ml, said adapted and viable bacteria being more resistant to various physiochemical stresses than a non-adapted form of the bacteria, wherein the concentrate is obtained by the successive steps of propagation of the bacteria in a culture medium, adaptation of the bacteria, washing of the culture medium containing the adapted bacteria by tangential microfiltration, and concentration of bacteria in the washed medium by tangential microfiltration.
2. (Previously Presented) The concentrate according to claim 1, wherein the bacteria are lactic bacteria, Lactobacillus spp., Bifid bacterium spp., Streptococcus spp. or Lactococcus spp. genera.
3. (Previously Presented) The concentrate according to claim 1, wherein the adapted bacteria have at least one of the following characteristics when they are added to a food product:
 - i) a survival rate above 80 % after 14 days in a food product at a temperature between 4 C and 45 C, with said food product having a pH between 3 and 7, or
 - ii) a survival rate above 60 % and advantageously above 80 % after 28 days in a food product at a temperature between 4 C and 45 C, with said food product having a pH between 3 and 7.
4. (Currently amended) The concentrate according to ~~claim 1~~ claim 3, wherein the bacteria have both characteristics i) and ii).
5. (Currently amended) The concentrate according to ~~claim 1~~ claim 3, wherein the food product is a dairy product and/or a drink.

6. (Previously Presented) The concentrate according to claim 1, wherein the bacteria are viable for a period of between 4 and 6 weeks.

7. (Canceled)

8. (Previously Presented) The concentrate according to claim 1, wherein the adaptation of the bacteria is determined by measuring parameters of the bacteria culture medium and/or parameters of the bacteria.

9. (Previously Presented) The concentrate according to claim 8, wherein the parameters of the culture medium are the pH, the osmotic pressure and/or the temperature.

10. (Previously Presented) The concentrate according to claim 9, wherein the parameter of the culture medium is the pH and the adaptation step is performed by reducing the pH by natural acidification.

11. (Canceled)

12. (Previously Presented) The concentrate according to claim 8, wherein the parameter of the bacteria is the size thereof.

13. (Currently amended) The concentrate according to claim 12, wherein the distribution of lengths of each bacterium of said concentrate are primarily between 0.1 and 10 micrometers.

14. (Previously Presented) The concentrate according to claim 1, wherein its pH is between 3 and 6.

15. (Previously Presented) The concentrate according to claim 1, wherein it is preserved at a temperature between -50 C and 4 C after packaging.

16. (Previously Presented) The concentrate according to claim 15, wherein it is reheated to a temperature between 25 C and 45 C, before being used.

17. (Previously Presented) A food additive comprising the concentrate according to claim 1.

18. (Canceled)

19. (Previously Presented) A flexible, hermetically sealed and sterile bag containing the concentrate according to claim 1.

20. (Previously Presented) A food product comprising the liquid concentrate of adapted and viable bacteria according to claim 1.

21. (Previously Presented) The food product to claim 20, wherein it is a dairy product or a drink.

22. (Currently amended) A method for producing a the food product according to claim 20, comprising adding the liquid concentrate of adapted and viable bacteria to the food product at the end of ~~the production line~~ a production line and before packaging of the food product.

23. (Previously Presented) The method according to claim 22, wherein the liquid concentrate of adapted and viable bacteria is added to the food product in the line by pumping.